

IN RECOGNITION OF MARGARET
VAN DER HEIDE AND REBECCA
GALUSKA

HON. MICHAEL M. HONDA

OF CALIFORNIA

HON. RON KIND

OF WISCONSIN

HON. MARTIN OLAV SABO

OF MINNESOTA

HON. KAREN L. THURMAN

OF FLORIDA

IN THE HOUSE OF REPRESENTATIVES

Thursday, December 6, 2001

Mr. HONDA. Mr. Speaker, today I join with my colleagues, Rep. KIND, Rep. SABO, and Rep. THURMAN in recognition of Margaret Van der Heide and Rebecca Galuska.

In the wake of September 11th, the American people have been donating at a record rate. We donate our money, our possessions, and our precious time to help fellow citizens throughout the nation. These donations are helping people rebuild their lives every day, but there is another type of donation that is desperately needed by Americans all over the country. Today, another seventeen people will be added to the growing list of those who wait for the donation of an organ.

As of November 2, 2001, the United Network for Organ Sharing counted 78,802 patients on its national waiting list for organ donation. Even though 22,953 people successfully received an organ last year giving them new life, another 5,597 people on the list died before an organ became available. They died because of the critical shortage of organ donors. Transplants are now used in the treatment of over 225 diseases; this dramatically increased the number of patients added to the list in the last ten years. However, the number of donors has not increased to keep up with this demand. Due to advances in technology and medicine, people with transplants are able to lead full and healthy lives.

On December 20th of this year, Margaret Van der Heide of Wisconsin will give her daughter, Rebecca Galuska of Minnesota, a new kidney and a chance to live a full and active life. Organ donation is possible for the majority of Americans. I want to encourage all of you to talk with your loved ones about organ donation and get tested to be a donor. You may be able to give the greatest gift of all this holiday season—a new chance at life.

PAYING TRIBUTE TO MELODY
FELDMAN

HON. SCOTT McINNIS

OF COLORADO

IN THE HOUSE OF REPRESENTATIVES

Thursday, December 6, 2001

Mr. McINNIS. Mr. Speaker, I would like to take this opportunity to recognize an outstanding individual from the State of Colorado and acknowledge her contributions to the peace process in Israel. Through her founding efforts of Building Bridges for Peace, Melodye Feldman has created an organization dedi-

cated to resolving ethnic and religious issues that plague our world today. As a result of her efforts, she has received the Annual Civil Rights Award from the Mountain States Office of the Anti-Defamation League.

Melodye created Building Bridges for Peace in 1994 in an effort to resolve disputes that arise between two opposing cultures. Every summer, the organization brings young Israeli and Palestinian women together to solve their national differences and one day return to live in peace in Israel. This type of organization is a valuable tool for the people who suffer from hate and discrimination based on religion and background in the Middle East.

Melodye's conflict resolution efforts have been extremely successful. As a result, she plans to expand her organization to include further anti-discrimination education and improve the prospects of peace in other parts of the Middle East. Her hard work and dedication for peaceful communities in the world is a model for aspiring activists throughout this nation. Hopefully, more individuals will take up her cause and promote the need for human rights throughout the world.

Mr. Speaker, it is an honor to recognize the dedication of Building Bridges for Peace and its founder, Melodye Feldman. Through her efforts, a framework to create a peaceful existence in Israel is possible. This is an issue we face daily when we watch the current events in Israel and the war in Afghanistan. This is an issue to be solved not just by governments and militaries, but also by regular citizens who care about the future of this world. Keep up the good work, good luck in your future endeavors, and congratulations Melodye Feldman on receiving the Annual Civil Rights Award from the Mountain States office of the Anti-Defamation League.

IN MEMORY OF MRS. LOLA REVIS

HON. DENNIS J. KUCINICH

OF OHIO

IN THE HOUSE OF REPRESENTATIVES

Thursday, December 6, 2001

Mr. KUCINICH. Mr. Speaker, I stand today in memory of a woman known by many of us here today, Mrs. Lola Revis. Mrs. Revis was co-owner of Sherrill's Bakery and Restaurant on Capitol Hill for over fifty years.

Lola and Samuel Revis purchased the diner from William Sherrill in 1941 and ran the business together. After Samuel suffered a stroke in 1969, Lola continued to operate the diner, and in the 1970s her two daughters, Kathyleen and Dorothy, joined her in the business. Lola ran the diner with her two daughters until she was 94 years old.

Lola Revis was the heart and soul of Sherrill's. In 1989, she and her restaurant were featured in an Academy Award-nominated documentary, "Fine Food, Fine Pastries, Open 6 to 9." The documentary made the antique decor, the simple cuisine, and the remarkable owner the subject of national attention.

It was front-page news in Washington when Sherrill's Bakery and Restaurant closed its doors in July 2000. I still miss my daily breakfast of two slices of plain wheat toast, a bowl

of oatmeal and a cup of hot water with a slice of lemon on the side, which cost less than three dollars. I no longer have trouble getting a seat, as four of the booths from Sherrill's currently reside in my office.

Lola was a wonderful, hard-working woman with a truly individual spirit. My fellow colleagues, please join me in honoring Mrs. Lola Revis. She will be greatly missed.

[From the Washington Post, Dec. 6, 2001]

SHERRILL'S RESTAURANT OWNER LOLA REVIS
DIES

(By Adam Bernstein)

Lola M. Revis, 97, who co-owned Sherrill's Bakery and Restaurant on Capitol Hill and was a key personality in an Academy Award-nominated documentary about the legendary eatery that brought it national attention, died Dec. 5 at the Sunrise assisted living facility in Fairfax County. She had dementia and a lung ailment.

Sherrill's, which opened in 1922 and closed in July 2000, was a relished neighborhood institution that brought together an enormously diverse clientele. Diners at 233 Pennsylvania Ave. SE might be politicians, congressional staffers, employees of the nearby Library of Congress, construction workers or mothers with their children.

Sunday was a notoriously hard day to get a seat, when the place was brimming with young professionals taking their time devouring the newspaper as well as their bacon and eggs.

Prices were low, and two could eat a huge and hearty breakfast for less than \$10.

Known for such comfort foods as creamed beef, eggs, meatloaf chock full of onions, fried fish sticks and T-bone steaks, Sherrill's never garnered rave reviews for its nuts-and-bolts cooking.

The exceptions were mainly on the dessert side. Its eclairs were "excellent," according to one Washington Post food writer. Others considered the gingerbread cookies sublime.

Part of Sherrill's allure was the legendarily abrupt waitstaff. At least one waitress was known to tell a patron to "sit down and shut up" or to eat his dinner before it got cold.

Over the years, some visitors interpreted such brusqueness favorably. There were those who even welcomed it as a sign of humanity compared with the robotic, humorless approach in more fleet or fancy chains.

Sherrill's was far from fancy. Its furniture was emblematic of another era, with its high-back wooden booths and banquettes upholstered with gold-glitter plastic. The linoleum floor dated back more than 50 years.

At the center of it all was a petite woman with black-cat eyeglasses and a beehive hairdo—Mrs. Revis. "When things break down, we don't call a repairman, we call an antique dealer," she told the Maturity News Service in 1990.

Many customers described her as the heart and soul of the place, a woman who believed everyone deserved a home-cooked meal, even on most holidays. She kept the place running 364 days a year, taking a break on Christmas Day.

For much of its existence, hours were 6 a.m. to 9 p.m., with Mrs. Revis taking four buses from her Silver Spring home to arrive at dawn to open the store.

David Petersen, a local lad, walked in one day and discovered a whole new world—more accurately, quite an old world—that resulted in his 1989 documentary about the venerable restaurant. The 28-minute film, "Fine Food, Fine Pastries, Open 6 to 9," was mostly funded by the D.C. Community Humanities Council.